

French Yogurt Cake

Recipe found in *Bon Appetit* magazine



1 ½ cups flour
2 Tsp baking powder
¾ tsp kosher salt
1 cup sugar
1 Tbsp grated lemon zest
¾ cup whole-milk Greek yogurt
½ cup oil
2 large eggs
½ tsp vanilla

Lemon Glaze (optional):
1 ½ cups powdered sugar
1 Tbsp lemon juice
1 Tbsp +/- milk

Preheat oven to 350°. Coat a standard loaf pan (8½x4¼") with nonstick vegetable oil spray. Dust with flour; tap out excess.

Whisk flour, baking powder and salt in a medium bowl. Using your fingers, rub sugar with lemon zest until sugar is moist. Add yogurt, oil, eggs and vanilla; whisk to blend. Fold in dry ingredients just to blend. Pour batter into prepared pan; smooth top. Bake until top of cake is golden brown and a tester inserted into center comes out clean, 50-55 minutes. Let cake cool in pan on wire rack for 15 minutes. Invert onto rack; let cool completely.

For Glaze: Stir together powdered sugar and lemon juice. Add just enough milk to make a thick glaze (one that can still be poured). Spoon over top of cooled cake and let drizzle down sides.